



Dallam School

Curriculum Overview

Department: Design Technology: Hospitality and Catering
Year Group: 10

AUTUMN/WINTER		SPRING		Summer
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5
Unit 1 Know how food can cause ill health Unit 2 Understand menu planning	Unit 2 Understand the importance of nutrition when planning menus Understand menu planning Mock Controlled Assessment Unit 2	Unit 1 Understand the environment in which hospitality and catering providers operate Unit 2 Understand menu planning	Unit 1 Understand how hospitality and catering provision operate Unit 2 Understand menu planning	Unit 1 Understand how hospitality and catering provision meets health and safety requirements Unit 2 Understand menu planning Recap on Unit 2 for mock controlled assessment
By the end of this half term pupils will know <i>(key knowledge, including tier 3 vocabulary)</i>				
<p>Causes bacteria, microbes, chemicals, metals, poisonous plants, allergies, intolerances</p> <p>Role enforcing environmental health laws</p> <p>Responsibilities inspecting business for food safety standards follow up complaints, submitting reports follow up outbreaks of food poisoning collecting samples for testing giving evidence in prosecutions, maintaining evidence</p> <p>Legislation Food Safety Act Food Safety (General Food Hygiene Regulation) Food Labelling Regulations</p>	<p>Nutrients Protein Fat Carbohydrate Vitamins Minerals Water Dietary fibre (NSP)</p> <p>Specific groups Different life stages Childhood Adulthood Later adulthood Special diets Medical conditions Activity levels</p> <p>Characteristics Visible Non-visible Unsatisfactory Nutritional deficiencies Nutritional excesses</p> <p>Cooking methods Boiling</p>	<p>Hospitality and catering industry Types of provider Types of service Commercial/non commercial establishment Services provided Suppliers Where hospitality is provided at non-catering venues Standards and ratings Job roles within the industry</p> <p>Requirements Supply and demand Jobs for specific needs Rates of pay Qualifications and experience, training Personal attributes</p> <p>Working conditions Different types of contract Working hours Rates of pay</p>	<p>Operation layout work flow operational activities equipment and materials stock control documentation and administration staff allocations dress code safety and security</p> <p>Customer leisure business/corporate local residents</p> <p>Requirements Customer needs, expectations customer trends customer rights, equality</p> <p>Tier 3 Vocabulary <i>Workflow</i> <i>Operational</i> <i>Documentation</i></p>	<p>Responsibilities of employees of employers</p> <p>In relation to health and safety at work act reporting injuries, disease and dangerous occurrences regulations (RIDDOR) control of substances hazardous to health regulations (COSHH) manual handling operations regulations personal protective equipment at work regulations (PPER)</p> <p>Risks to health to security level of risk in relation to employers, employees, suppliers and customers</p> <p>Control measures for employees for customers</p>

<p>Common types of food poisoning</p> <p>Symptoms Visible symptoms, signs, non visible signs Onset time, duration Food Induced ill health Intolerances, allergies Food poisoning</p> <p>Tier 3 Vocabulary <i>Salmonella</i> <i>Listeria</i> <i>E-Coli</i> <i>Bacillus Cereus</i> <i>Campylobacter</i> <i>Staphylococcus Aureus</i> <i>Clostridium Perfringens</i> <i>Regulations</i> <i>Legislation</i></p>	<p>Steaming Baking Grilling Stir-fry Roasting Poaching</p> <p>Factors Time of year e.g. seasonality of commodities, seasonal events Skills of staff Equipment available Time available Type of provision e.g. service, location, size, standards Finance e.g. costs, customer needs Client base</p> <p>Dishes Preparation and cooking methods Ingredients used Packaging</p> <p>Environmental issues Conservation of energy and water Reduce, reuse, recycle Sustainability e.g. food miles, provenance</p> <p>Needs Nutritional Organoleptic Cost e.g. premium priced dishes, value for money</p> <p>Plan Sequencing Timing Mise en place Cooking Cooling Hot holding Completion Serving (presented as if to be served)</p>	<p>Holiday entitlement, remuneration</p> <p>Factors Costs,profit,Economy Environment Emerging cooking techniques,technology Customer demographics/lifestyle and expectations Customer service Competition Trends,media, political factors</p> <p>Tier 3 Vocabulary <i>Commercial</i> <i>Non commercial</i> <i>Residential</i> <i>Non Residential</i> <i>Establishment</i> <i>Executive/Head Chef</i> <i>Sous Chef</i> <i>Chef De Partie</i> <i>Commis Chef</i> <i>Apprentice</i></p>		<p>Tier 3 Vocabulary <i>RIDDOR</i> <i>COSHH</i> <i>PPER</i> <i>MHOR</i></p>
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Techniques

Weighing and measuring
Chopping
Shaping
Peeling
Whisking
Melting
Rub-in
Sieving
Segmenting
Slicing
Hydrating
Blending

Quality

Smell/Aroma
Touch
Sight
Storage
Packaging

Techniques

Boiling
Blanching
Poaching
Braising
Steaming
Baking
Roasting
Grilling (griddling)
Frying
Chilling
Cooling
Hot holding

Presentation techniques

Portion control
Position on serving dish
Garnish
Creativity

Tier 3 Vocabulary

Osteoporosis
Rickets

	<p><i>Anaemia</i> <i>Scurvy</i> <i>Low Biological Value</i> <i>High Biological Value</i> <i>Simple Carbohydrate</i> <i>Complex Carbohydrate</i> <i>Unsaturated Fat</i> <i>Saturated Fat</i> <i>Deficiency</i> <i>Non Starch Polysaccharide</i></p>			
They will understand (<i>key concepts</i>)				
<p>Understand food related causes of ill health Understand the role and responsibilities of the environmental health officer (EHO) Understand Food Safety legislation Understand common types of food poisoning Understand the symptoms of food induced ill health</p>	<p>functions of nutrients in the human body nutritional needs of specific groups characteristics of unsatisfactory nutritional intake cooking methods and their impact on nutritional value factors to consider when proposing dishes for menus how dishes on a menu address environmental issues how menu dishes meet customer needs how to plan production of dishes for a menu techniques in preparation of commodities the quality of commodities to be used in food preparation techniques in cooking of commodities presentation techniques food safety practices</p>	<p>Understand the structure of the hospitality and catering industry Understand job requirements within the hospitality and Catering industry Understand working conditions of different job roles across the hospitality and catering industry Understand the factors affecting the success of hospitality and catering providers</p>	<p>Understand the operation of the kitchen Understand the operation of front of house Understand how hospitality and catering provision meets customer requirements</p>	<p>Understand the personal safety responsibilities in the work place Understand the risks to personal safety in hospitality and catering Understand personal safety control measures for hospitality and catering provision</p>
They will know how to (<i>key skills</i>)				

<p>Identify food related causes of ill health How to describe some of the responsibilities of an EHO Apply food safety legislation to different scenarios Identify types of food poisoning and their specific causes and symptoms Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Describe a range of functions and food sources of a range of nutrients Suggest nutrients needed by particular life stages and special diets Describe types of special diets Explain the signs and symptoms of unsatisfactory intake of nutrients Give the impact of cooking methods in nutritional value of foods Describe factors to consider when proposing a menu Suggest ways to reduce the impact on the environment using the 3R's and ways to conserve energy and water when shopping, preparing and cooking food Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Identify the roles and responsibilities in the industry Identify types of establishments Identify types of service Select suitable contracts for types of employees Describe the factors that affect the success of hospitality and catering providers Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Describe a successful workflow and its purpose Identify types of documentation and describe its purpose Describe a range of dress codes Suggest ways an establishment can keep it's staff and customers safe and the establishment secure Select suitable types of establishments for specific customers and their requirements Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Describe the responsibilities of employers and employees. Identify types of legislation Identify risks and suggest control measures to reduce the risks Prepare, cook, and present food using a range of skills from low to high skill.</p>
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Curriculum Overview

Department: Design Technology: Hospitality and Catering
Year Group: 11

AUTUMN		SPRING		SUMMER
Half term 1	Half term 2	Half term 3	Half term 4 & Half term 5	Half term 6
Recap of Unit 2 in preparation for Unit 2 Controlled Assessment	Unit 2 controlled assessment	Unit 2 controlled assessment Practical elements	Unit 1 Revision	Course Complete

By the end of this half term pupils will know (*key knowledge, including tier 3 vocabulary*)

<p>Nutrients Protein Fat Carbohydrate Vitamins Minerals Water Dietary fibre (NSP)</p> <p>Specific groups Different life stages Childhood Adulthood Later adulthood Special diets Medical conditions Activity levels</p> <p>Characteristics Visible Non-visible Unsatisfactory Nutritional deficiencies Nutritional excesses</p> <p>Cooking methods</p>	<p>Functions of nutrients in the human body Compare nutritional needs of specific groups Characteristics of unsatisfactory nutritional intake How cooking methods impact on nutritional value Explain factors to consider when proposing dishes for menus</p>	<p>How dishes on a menu environmental issues how menu dishes meet customer needs How to plan production of dishes for a menu Techniques in preparation of commodities The quality of commodities to be used in food preparation Techniques in cooking of commodities Presentation techniques Food safety practices</p>	<p>How food can cause ill health how Hospitality and catering providers operate how Hospitality and catering provision meets health and safety requirements The environment in which hospitality and catering providers operate hospitality and catering provision to meet specific requirements</p> <p>Tier 3 Vocabulary Commercial Non commercial Residential Non Residential Establishment Executive/Head Chef Sous Chef Chef De Partie Commis Chef Apprentice Workflow Operational Documentation RIDDOR COSHH</p>	<p>Course Complete</p>
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<p>Boiling Steaming Baking Grilling Stir-fry Roasting Poaching</p> <p>Factors Time of year e.g. seasonality of commodities, seasonal events Skills of staff Equipment available Time available Type of provision e.g. service, location, size, standards Finance e.g. costs, customer needs Client base</p> <p>Dishes Preparation and cooking methods Ingredients used Packaging</p> <p>Environmental issues Conservation of energy and water Reduce, reuse, recycle Sustainability e.g. food miles, provenance</p> <p>Needs Nutritional Organoleptic Cost e.g. premium priced dishes, value for money</p> <p>Plan Sequencing Timing Mise en place Cooking Cooling Hot holding Completion Serving (presented as if to be served)</p>			<p>PPER MHOR Salmonella Listeria E-Coli Bacillus Cereus Campylobacter Staphylococcus Aureus Clostridium Perfringens Regulations Legislation</p>	
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Techniques

Weighing and measuring
Chopping
Shaping
Peeling
Whisking
Melting
Rub-in
Sieving
Segmenting
Slicing
Hydrating
Blending

Quality

Smell/Aroma
Touch
Sight
Storage
Packaging

Techniques

Boiling
Blanching
Poaching
Braising
Steaming
Baking
Roasting
Grilling (griddling)
Frying
Chilling
Cooling
Hot holding

Presentation techniques

Portion control
Position on serving dish
Garnish
Creativity

Tier 3 Vocabulary

Osteoporosis
Osteomalacia
Kwashiorkor
Rickets

<p>Anaemia Scurvy Low Biological Value High Biological Value Simple Carbohydrate Complex Carbohydrate Unsaturated Fat Saturated Fat Deficiency Non Starch Polysaccharide</p>				
<p>They will understand (<i>key concepts</i>)</p>				
<p>Functions of nutrients in the human body Nutritional needs of specific groups Characteristics of unsatisfactory nutritional intake Cooking methods and their impact on nutritional value Factors to consider when proposing dishes for menus How dishes on a menu address environmental issues How menu dishes meet customer needs How to plan production of dishes for a menu Techniques in preparation of commodities The quality of commodities to be used in food preparation Techniques in cooking of commodities Presentation techniques Food safety practices</p>	<p>How to apply learnt key concepts to an industry focussed brief Including: The functions of nutrients in the human body How to compare nutritional needs of specific groups explain characteristics of unsatisfactory nutritional intake How cooking methods impact on nutritional value The factors to consider when proposing dishes for menus</p>	<p>How to apply learnt key concepts to an industry focussed brief Including: How dishes on a menu Address environmental issues How menu dishes meet customer needs How to plan production of dishes for a menu How to use techniques in preparation of commodities How to assure quality of commodities to be used in food preparation How to use techniques in cooking of commodities How to complete dishes using presentation techniques How to use food safety practices</p>	<p>The structure of the hospitality and catering industry Job requirements within the hospitality and Catering industry Working conditions of different job roles across the hospitality and catering industry Factors affecting the success of hospitality and catering providers The operation of the kitchen The operation of front of house How hospitality and catering provision meets customer requirements Personal safety responsibilities in the work place Risks to personal safety in hospitality and catering Personal safety control measures for hospitality and catering provision Food related causes of ill health The role and responsibilities of the environmental health officer (EHO) Food Safety legislation Common types of food poisoning The symptoms of food induced ill health Options for hospitality and catering provision</p>	<p>Course Complete</p>
<p>They will know how to (<i>key skills</i>)</p>				

<p>Describe a range of functions and food sources of a range of nutrients Suggest nutrients needed by particular life stages and special diets Describe types of special diets Explain the signs and symptoms of unsatisfactory intake of nutrients Give the impact of cooking methods in nutritional value of foods Describe factors to consider when proposing a menu Suggest ways to reduce the impact on the environment using the 3R's and ways to conserve energy and water when shopping, preparing and cooking food Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Describe functions of nutrients in the human body Compare nutritional needs of specific groups explain characteristics of unsatisfactory nutritional intake Explain how cooking methods impact on nutritional value Explain factors to consider when proposing dishes for menus Select and reject dishes Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Explain how dishes on a menu Address environmental issues Explain how menu dishes meet customer needs Plan production of dishes for a menu Use techniques in preparation of commodities Assure quality of commodities to be used in food preparation Use techniques in cooking of commodities Complete dishes using presentation techniques Use food safety practices Select and reject dishes Prepare, cook, and present food using a range of skills from low to high skill.</p>	<p>Describe the structure of the hospitality and catering industry Analyse job requirements within the hospitality and Catering industry Describe working conditions of different job roles across the hospitality and catering industry Explain factors affecting the success of hospitality and catering providers Describe the operation of the kitchen Describe the operation of front of house Explain how hospitality and catering provision meets customer requirements Describe personal safety responsibilities in the workplace Identify risks to personal safety in hospitality and catering Suggest personal safety control measures for hospitality and catering provision Describe food related causes of ill health Describe the role and responsibilities of the environmental health officer (EHO) Describe Food Safety legislation Describe common types of food poisoning Describe the symptoms of food induced ill health Review options for hospitality and catering provision Recommend options for hospitality provision</p>	<p>Course Complete</p>
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